

Oatmeal/Butternut Squash Cookies

This is a nice recipe to use your Winter squash in. The oatmeal provides structure for the added moisture and the squash will increase the nutritional content (and flavor) of the cookies. We have seen a big harvest of Black walnuts this Fall and I have incorporated some of those in the recipe as well- they are optional. Split the butternut squash in half, scoop out the seeds and roast the squash in a 350' oven until tender, about 1 hour. Let cool, scoop out the squash and use about 1 cup for this recipe.

Preheat the oven to 350'

Whisk together:

1 cup all purpose flour
¾ cup whole wheat flour
¾ teaspoon baking soda
¾ teaspoon baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

Beat on medium speed until well blended:

½ pound (2 sticks) unsalted butter; softened
1 ½ cups packed light or dark brown sugar
¼ cup sugar
2 large eggs
2 ½ teaspoons vanilla

Stir the flour mixture into butter mixture until well blended and smooth. Stir in:

1 cup raisins, chopped
1 cup cooked butternut squash, cut in small pieces
2 tablespoons honey
¼ cup shelled and chopped Black walnuts

Drop the dough by heaping measuring tablespoonfuls onto the sheets, spacing about 3 inches apart. Bake, 1 sheet at a time, until the cookies are lightly browned all over and almost firm when lightly pressed in the center of the top, 10 to 12 minutes; rotate the sheet halfway through baking for even browning. Remove the sheet to a rack and let stand until the cookies firm slightly, about 2 minutes. Transfer cookies to racks to cool.